

Andeluna 1300 Chardonnay



THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Uco Valley

CEPAGE: 100% Chardonnay

WINEMAKING: Fermentation with selected yeasts takes place in stainless steel, temperature-controlled tanks. The wine does not go through malolactic fermentation or see any oak during the winemaking process.

ALCOHOL BY VOLUME: 14.0%

AGING: Unoaked. No malolactic fermentation

ANNUAL PRODUCTION: 7,000 cases

THE STORY

ANDELUNA is a family-owned winery located in the rocky region of Gualtallary, Tupungato, Mendoza in the foothills of the Andes mountains of Argentina. The name Andeluna was created from merging two concepts - ANDE comes from the ANDES mountain range where you have a combination of mountain, unique soil, water, altitude and man's knowledge; and LUNA is moon in Spanish, a place of inspiration and magic, both indispensable ingredients for the creation of a great wine. Originally founded in 2003 by Ward Lay, a North American investor, the winery is now owned by the Barale family since Lay's passing in 2011. Jimena Lopez is Andeluna's winemaker and Manuel González is the enology consultant.

THE ADJECTIVES

AROMAS / FLAVORS: White fruits, pineapple, and pear

MOUTHFEEL: Balanced and elegant with a long finish.

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Vegan, Green Practicing

